# Food Establishment Inspection Report

**Local Health Department Name and Address**
Woodford County Health Department
1831 S. Main Street, Eureka, IL 61530

**Establishment**
Riverview Grade School

**Street Address**
1421 Spring Bay Road

**City/State**
East Pecora, IL

**License/Permit #**
19 005

**ZIP Code**
61511

<table>
<thead>
<tr>
<th>No. of Risk Factor/Intervention Violations</th>
<th>Date</th>
<th>08/28/2019</th>
</tr>
</thead>
<tbody>
<tr>
<td>No. of Repeat Risk Factor/Intervention Violations</td>
<td>Time In: Time Out:</td>
<td>10:55 AM: 12:50 PM</td>
</tr>
</tbody>
</table>

**Permit Holder**
Riverview Grade School CCSD #2

**Purpose of Inspection**
Routine inspection

# Foodborne Illness Risk Factors and Public Health Interventions

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
</table>

**Supervision**
- 1 In Person in charge present, demonstrates knowledge, and performs duties
- 2 In Certified Food Protection Manager (CFPM)

**Employee Health**
- 3 In Management, food employee and conditional employee; knowledge, responsibilities and reporting
- 4 In Proper use of restriction and exclusion
- 5 In Procedures for responding to vomiting and diarrhea events

**Good Hygiene Practices**
- 6 In Proper eating, tasting, drinking, or tobacco use
- 7 In No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**
- 8 In Hands clean and properly washed
- 9 In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
- 10 In Adequate handwashing sink properly supplied and accessible

**Approved Source**
- 11 In Food obtained from approved source
- 12 N/O Food received at proper temperature
- 13 In Food in good condition, safe, and unadulterated
- 14 N/A Required records available: shelfstock tags, parasite destruction

**Protection from Contamination**
- 15 In Food separated and protected
- 16 In Food-contact surfaces; dried and sanitized
- 17 In Proper disposal of returned, previously served, reconditioned and unsafe food

**Temperature Control for Safety**
- 18 In Proper cooking time and temperature
- 19 N/O Proper reheating procedures for hot holding
- 20 In Proper cooling time and temperature
- 21 In Proper hot holding temperatures
- 22 In Proper cold holding temperatures
- 23 In Proper date marking and disposition
- 24 N/O Time as a Public Health Control; procedures & records

**Consumer Advisory**
- 25 N/A Consumer advisory provided for raw/undercooked food

**Highly Susceptible Populations**
- 26 In Pasteurized foods used; prohibited foods not offered

**Food/Color Additives and Toxic Substances**
- 27 N/A Food additives: approved and properly used
- 28 In Toxic substances properly identified, stored, and used

**Conformance with Approved Procedures**
- 29 N/A Compliance with variance/specialized process/HACCP

**Good Retail Practices**
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

**Safe Food and Water**
- 30 In Pasteurized eggs used where required
- 31 In Water and ice from approved source
- 32 In Variance obtained for specialized processing methods

**Food Temperature Control**
- 33 In Proper cooling methods used; adequate equipment for temperature control
- 34 In Plant food properly cooked for hot holding
- 35 In Approved thawing methods used
- 36 In Thermometers provided & accurate

**Food Identification**
- 37 In Food properly labeled, original container

**Prevention of Food Contamination**
- 38 In Insects, rodents, and animals not present
- 39 X In Contamination prevented during food preparation, storage and display
- 40 In Personal cleanliness
- 41 In Washing clothes: properly used and stored
- 42 In Washing fruits and vegetables

**Corrective Action**
- 43 In Use utensils: properly stored
- 44 In Utensils, equipment & linens: properly stored, dried, & handled
- 45 In Single-use/single-service articles: properly stored and used
- 46 In Gloves used properly

**Utensils, Equipment and Vending**
- 47 In Food and non-food contact surfaces clean, properly designed, constructed, and used
- 48 In Warewashing facilities: installed, maintained, & used; test strips
- 49 In Non-food contact surfaces clean

**Physical Facilities**
- 50 In Hot and cold water available; adequate pressure
- 51 In Plumbing installed; proper backflow devices
- 52 In Sewage and waste water properly disposed
- 53 In Toilet facilities: properly constructed, supplied, & cleaned
- 54 In Garbage & refuse properly disposed; facilities maintained
- 55 In Physical facilities installed, maintained, and clean
- 56 In Adequate ventilation and lighting; designated areas used

**Employee Training**
- 57 In All food employees have food handler training
- 58 In Allergen training as required
# Food Establishment Inspection Report

**Establishment:** Riverview Grade School  
**Establishment #:** 19 005  
**Water Supply:** □ Public  □ Private  
**Waste Water System:** □ Public  □ Private  
**Sanitizer Type:** Chlorine  
**PPM:** 50/100  
**Heat:** 192

## TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken patty/oven</td>
<td>166</td>
<td>Salsa/WIC</td>
<td>37</td>
<td>RIF/kitchen</td>
<td>-23</td>
</tr>
<tr>
<td>Chicken patty/oven</td>
<td>170</td>
<td>Sausage gravy - cooling/WIC</td>
<td>61</td>
<td>WIF/exterior</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Shredded cheese/WIC</td>
<td>40</td>
<td>WIC/kitchen</td>
<td>38</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sliced cheese/WIC</td>
<td>40</td>
<td>Milk cooler/gym</td>
<td>40</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Diced tomatoes/WIC</td>
<td>38</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cottage cheese/WIC</td>
<td>38</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>39</td>
<td>3-306.11 (P) Observed along serving line small Styrofoam portion cups of peaches and applesauce stored uncovered on tray. Food on display and for self-service shall be protected from contamination. Portion cups covered with parchment paper by female person-in-charge during inspection.</td>
</tr>
</tbody>
</table>

**CFPM Verification (name, expiration date, ID#):** Rebecca Davis  
**Rebecca Davis**  
21542172 - NRFSP  
Exp. 1/2024  
**Dianne Maxheimer**  
21113547 - NRFSP  
Exp. 6/2020

**HACCP Topic:** TCS food temperature requirements, food storage/display requirements, employee health policy requirements

**Signature:**  
**Date:** Aug 28, 2019

**Follow-up:**  
□ Yes  □ No (Check one)  
**Follow-up Date:**
Food Establishment Inspection Report

Establishment: Riverview Grade School

Establishment #: 19005

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
</table>

Please correct any core (C) violations noted above ASAP but at least by next routine inspection.

Please go to our website to view/print the WCHD Connection quarterly newsletter.

Facility is still classified as a Category I food establishment

At the time of this inspection, this establishment appears to meet the requirements to waive the 3rd inspection.

Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (grill, barbeque, concessions, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.

WCHD provides free food safety in-services to establishments & their staff.

Next certified food protection manager 8-hour class & exam offered @ WCHD: October 2019

Effective January 1, 2017, Food Handler certification is required for all food employees who do not already have CFPM or IFSSMC certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required 30 days from the hire date of food employees and valid for three (3) years from date of issuance.

Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

Make sure exterior WIF is kept locked at all times except when in use for food safety

This facility is on the NCPWS program and must routinely collect water samples as required.

Signatures:

Person In Charge (Signature): [Signature]

Date: Aug 28, 2019

Inspector (Signature): [Signature]

Follow-up: ☑ Yes ☒ No (Check one)

Follow-up Date: [Date]